



Qatar Goodwood Festival Putting Green Lunch Menu

From the BBQ

Stuffed provincial vegetables, marinated bocconcini, sweet peppers & roasted artichoke V
milk

Goodwood porchetta, honey roasted peach, rosemary crackling
gluten, milk

Wood roasted lamb shoulder, green sauce
sulphites

Marinated king prawn & scallop skewers, foraged sea herbs
shellfish, mollusc, sulphites

Salads and Sides

Cucumber, heritage carrots, kohlrabi, breakfast radish VE
Sun-dried tomato tapenade
Butter bean hummus, ezme, zhug, tahini
Blackened aubergine, sumac pickled onions, pomegranate
sesame, sulphites, mustard

Scottish Highland oak smoked salmon, polonaise dressing
fish, egg, mustard

Sussex charcuterie & pickles
sulphites, mustard, fish

Grilled sugar snap peas, feta, pomegranate, preserved lemon & herb couscous V
gluten, milk, mustard

Roasted new potatoes, rosemary aioli V
egg, sulphites

Isle of Wight tomatoes VE
sulphites

Smacked cucumber & kimchi vegetables VE
fish, soya, sesame

Caesar salad, parmesan, pancetta, anchovies
egg, dairy, mustard, gluten, fish

Warm sourdough & salted butter V
gluten, milk

Dessert

Dark chocolate mousse, cherries, bitter chocolate V
milk, gluten, egg

Sussex berries, raspberry sauce, mascarpone cream V
milk, egg